

KURTZ RESTAURANT

STARTERS

GARDEN SALAD
\$5.00
PIMENTO CHEESE AND CRACKERS
\$7.95

KURTZ COLE SLAW - FAMILY
RECIPE
\$4.00

SOUP OF THE DAY
BOWL **\$5.25**
CUP **\$4.75**

HOME STYLE DINNERS

GRILLED CHICKEN SALAD
MIXED SALAD GREENS TOPPED WITH GRILLED CHICKEN BREAST,
TOMATOES AND ONIONS WITH A CHOICE OF DRESSING ON THE SIDE.
\$11.95

HOT ROAST BEEF SANDWICH
TENDER ROAST BEEF ON BREAD, WITH MASHED POTATOES & RICH BROWN GRAVY.
\$17.95

SKILLET FRIED CHICKEN*
ONE-FOURTH CHICKEN, SERVED WITH MASHED POTATOES & MILK GRAVY.
ADD \$1.00 - WHITE MEAT
\$17.95

HOMESTYLE HAMBURGER PLATTER
GROUND BEEF BURGER ON TOASTED BUN, LETTUCE, TOMATO, ONION, DILL PICKLE WITH FRENCH FRIES
\$13.95

**ALL DINNERS AT KURTZ RESTAURANT ARE SERVED WITH
HOT BREAD, GREEN BEANS AND SPICED BEETS.**

COMBINATION FAVORITES

FRIED CHICKEN AND CHICKEN LIVERS*
ONE-FOURTH SKILLET FRIED CHICKEN AND CHICKEN LIVERS WITH MASHED POTATOES & MILK GRAVY.
ADD \$1.00 - WHITE MEAT
\$22.95

KENTUCKY COMBINATION*
ONE-FOURTH SKILLET FRIED CHICKEN AND FRIED COUNTRY HAM WITH POTATOES.
ADD \$1.00 - WHITE MEAT
\$22.95

FRIED COD AND SHRIMP PLATTER
FRIED FILLET OF COD AND DEEP FRIED SHRIMP WITH COCKTAIL SAUCE & POTATO CHOICE.
\$22.95

SIGNATURE SPECIALS

HOME ROASTED TURKEY BREAST
SLICED TURKEY BREAST WITH HOMEMADE DRESSING, MASHED POTATOES & GRAVY.
\$19.95

BAKED OR FRIED BONELESS FISH
HOME STYLE COD FILLET WITH POTATO CHOICE, TARTAR SAUCE AND LEMON.
\$19.95

CHICKEN LIVERS*
PAN FRIED CHICKEN LIVERS WITH MASHED POTATOES & MILK GRAVY.
\$18.95

SKILLET FRIED CHICKEN*
ONE-HALF CHICKEN WITH MASHED POTATOES & MILK GRAVY.
\$22.95

KENTUCKY COUNTRY HAM*
FRIED COUNTRY HAM WITH POTATOES, & RED EYE GRAVY.
\$20.95

DESSERTS

HOMEMADE DESSERTS ARE BAKED DAILY.

PIES • COBBLERS • PUDDINGS
\$5.50 - \$7.00
A LA MODE • ADD 1.00

ICE CREAM WITH CHOCOLATE BOURBON SAUCE OR CREME-DE-MENTHE
\$5.00

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*



Welcome to Kurtz Restaurant. Our family started the restaurant business in 1937; originally our family home, serving meals on the first level. This was long before fast food restaurants, country clubs and drive-ins. Kurtz's became a place to gather and dine. My parents, Merrill and Annette Kurtz, opened their home for the community while remaining very active in the business until their deaths in the 1980's. Several of my sisters and I participated in the continuation of services in the restaurant. Upon my parents' deaths, my children and grandchildren continue to help me prepare the Southern cuisine which our patrons have come to expect and enjoy. Skillet fried chicken, Kentucky country ham, homemade soups and casseroles are among some of the community favorites. But after four generations, the homemade cobblers, pies, biscuit pudding and skillet fried cornbread have become our signature. Our family has expanded services to accommodate your special occasions in our private dining rooms known as "Suga's", which once served as living quarters for "Suga" and "Daddy Kurtz", the names given by my children to their grandparents. We invite you to personally select and plan a menu to accommodate your family or corporate events.

Enjoy your meal,

Marilyn Kurtz Dick

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